

AMF

FLOUR APPLICATION AND RECYCLING SYSTEM



- **Designed for Uniform Flouring of a Rounded Doughball to Prevent Sticking and Optimize Downstream Operations**
- **Provides a Unique Flour Containment and Recycling System to Maintain a Clean Operating Environment and Maximize Flour Usage Efficiency**
- **Designed for Use With AMF Extrusion Dividers and Belt Rounders**

FLOUR APPLICATION AND RECYCLING SYSTEM

FEATURES & BENEFITS

- Simple, open access design for easy operation
 - Sliding Lexan panels and slide out catch pans
- All stainless steel frame and catch pans
 - Easy to clean
- Efficient, high volume reclaim system
 - Vacuum pump designed to completely clear reclaim hopper during continuous operation
- High capacity reclaim flour hopper for continuous operation
- Available in dual and triple channel configurations

MECHANICAL FEATURES

- Single belt with direct drive for low maintenance
- Screen and grates in reclaim hopper
 - Dough balls and tailings easily separated from flour
 - Easy to remove and clean
- Venturi vacuum based, high efficiency flour reclaim
- Easy operator access to clear hopper without shutting down the system
- Adjustable dough ball turners and curling chains for complete flouring of dough ball
- Pneumatic pulse sifters for simple operation and low maintenance
 - Easy to adjust for optimum flour distribution
- Elevated discharge grate to drop out excess flour
- Catch pan collects flour from under take-away conveyors
- Reclaim hopper with a quiet electric vibrator system



Reclaim Hopper



Vacuum Flour Reclaim



Stainless Steel Discharge Grate



Pneumatic Pulse Sifters



Doughball Turner & Curling Chains

MECHANICAL OPTIONS

- Autofill option for make up flour (customer to supply flour receivers)



ELECTRICAL FEATURES

- Controls integrated into ADD bread divider enclosure
 - Quick disconnect plugs for simple installation
 - Variable speed drive for belt
 - PLC control for flour system
- Allen Bradley pushbuttons for
 - Emergency stop
- High and low level prox sensors in flour reservoir

SPECIFICATIONS

Model	Maximum Speed (ppm)	Dough Ball Size Range	Approximate Shipping Weight
Single Channel	130	9 oz. to 54 oz. (255 g to 1531 g)	1,600 lb. (726 kg)
Dual Channel	260	9 oz. to 54 oz. (255 g to 1531 g)	1,600 lb. (726 kg)
Triple Channel	390	9 oz. to 54 oz. (255 g to 1531 g)	1,800 lb. (816 kg)

Electrical Requirements:

Approximate Main Power: 7.5 KVA

Control Power: 24 VDC/120 VAC

Air Requirements: 25 SCFM @ 87 PSIG (Reclaim Unit)

25 SCFM @ 87 PSIG (Pneumatic Sifter)

Approximate Dimensions:

160" L x 80" W x 75" H (4064 mm x 2032 mm x 1905 mm)

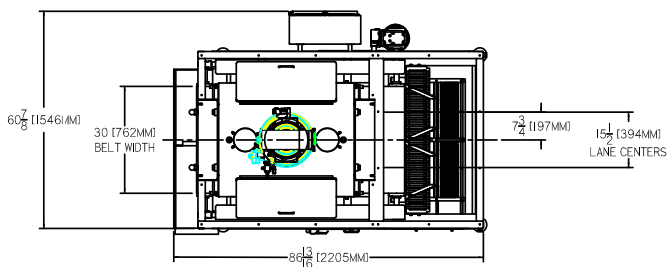


*Single Channel Flouring and Outfeed Conveyor
for Use With Cone Rounder*

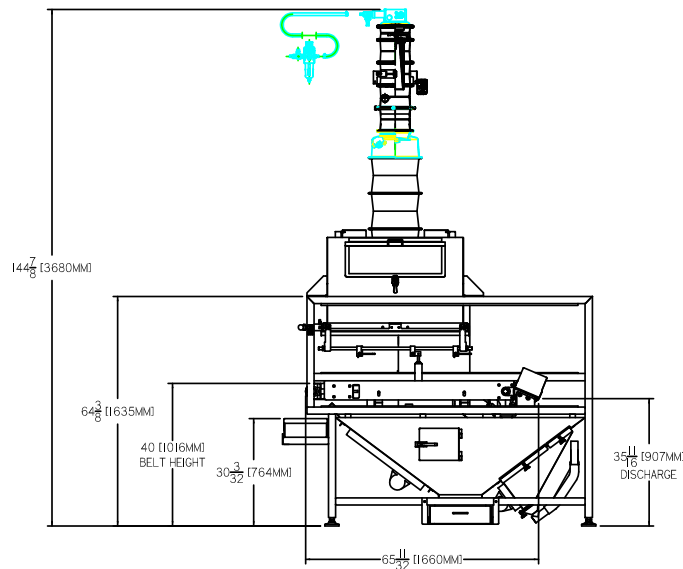
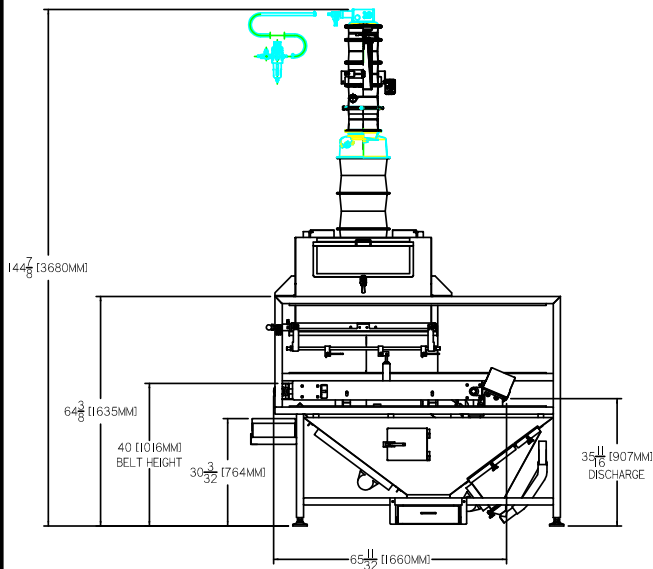
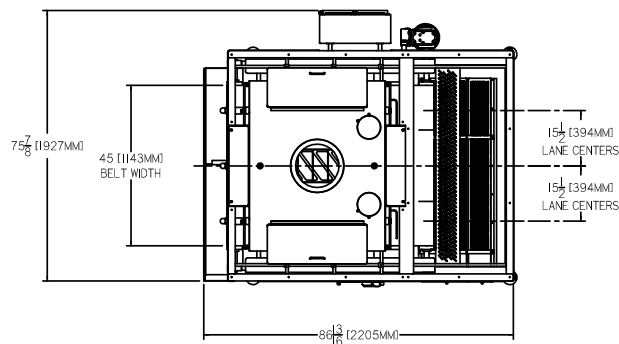
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DIMENSIONAL DRAWING

Single Channel and Dual Channel Flouring Belt



Triple Channel Flouring Belt



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